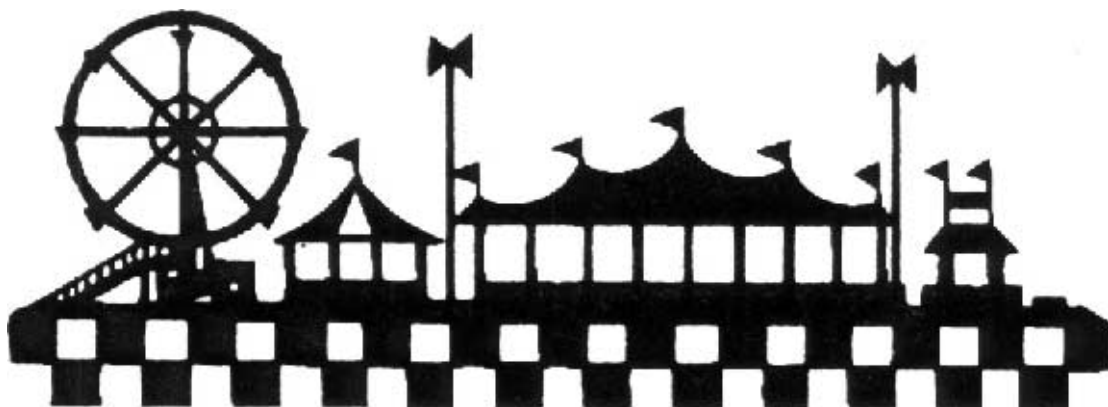




**CONCESSIONAIRES' GUIDELINES
FOR OPERATING A TEMPORARY
FOOD BOOTH**





CHELAN-DOUGLAS HEALTH DISTRICT

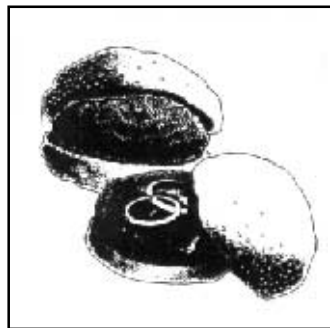
Food Program

Wenatchee, WA 98807

509-886-6450

200 Valley Mall Parkway, East Wenatchee, WA

This information has been developed to help concessionaires set up and run food operations in a sanitary and healthful manner and to minimize the possibility of foodborne illness.



To avoid inconvenience, concessionaires are encouraged to contact the Health District as early as possible when planning a food booth.

An Environmental Health Specialist will be pleased to help with your plans. He/she will point out the steps that must be taken to help ensure a sanitary operation that will protect the public from foodborne illness.



DEFINITION

A TEMPORARY FOOD SERVICE ESTABLISHMENT

A Temporary Food Service Establishment is a food establishment that operates at a fixed location for a period of time not more than 21 consecutive days in conjunction with a single event or celebration, such as . . .

- a fair
- carnival
- festival
- public exhibition
- or similar transitory gathering

WHO NEEDS TO GET A TEMPORARY PERMIT?

INDIVIDUALS OR GROUPS PLANNING TO HOLD EVENTS THAT ARE OPEN TO THE PUBLIC MUST HAVE A PERMIT

The Chelan Douglas Health District requires that a temporary food permit be obtained for each food booth in operation during an event. If you advertise with flyers, banners, newspaper articles, or by other means, it is considered a public event. Church dinners or other events, that are for members and their guests only and are not advertised, are not considered to be public events.

WHY IS IT NECESSARY TO APPLY FOR A PERMIT?

TEMPORARY FOOD SERVICE ESTABLISHMENT PERMITS ARE REQUIRED BY LAW

The state food regulation WAC 246-215-190 states that *"The owner of a temporary food service establishment shall apply for a permit"* A valid permit shall be conspicuously posted in every food service establishment, mobile food unit and temporary food service establishment. This law is necessary to help ensure that food handled in temporary food establishments will be as safe as possible.

**MANY OUTBREAKS OF
FOODBORNE ILLNESS HAVE
BEEN TRACED BACK TO FOOD
IMPROPERLY HANDLED AT
TEMPORARY EVENTS.**

HOW DOES ONE OBTAIN THE PERMIT APPLICATION?

An application is provided in the center of this booklet.

If you need another application, please call the Chelan-Douglas Health District at (509) 886-6450.

REVIEW OF PERMIT APPLICATION

***INDIVIDUALS MUST APPLY
FOR A PERMIT IN ORDER
FOR THE HEALTH DISTRICT
TO REVIEW THE PROPOSED
FOOD SERVICE OPERATION***

The Health District's Environmental Health, Specialist will work with you to review the following steps:

- the type of foods to be prepared,
- how they will be prepared,
- and the methods used to keep foods hot and cold.

He/she may also suggest methods that will enable your booth to operate more efficiently and safely.

WHEN SHOULD THE PERMIT APPLICATION BE RETURNED?

THE APPLICATION MUST BE RECEIVED BY THE HEALTH DISTRICT A MINIMUM OF TWO (2) FULL WORKING DAYS PRIOR TO THE SCHEDULED EVENT DAY(S).

For example, an application must be received on or before Wednesday for an event scheduled on the following Saturday or Sunday.

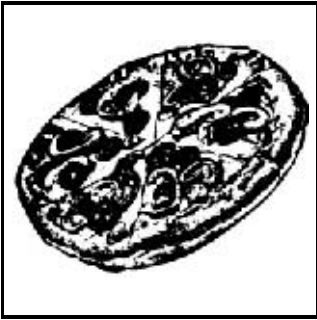
Postmark dates on applications are not acceptable.
A \$30.00 penalty is charged for all late applications.

This allows the minimal amount of time needed for the Health District's staff to adequately review the application and to follow up with the vendor if necessary before the event. You are urged to apply for a permit as early as possible.

ARE THERE PERMIT EXEMPTIONS?

Very low risk food service establishments may be exempt from permit requirements. Contact the Chelan-Douglas Health District at (509) 886-6450 for current permit exemption requirements.

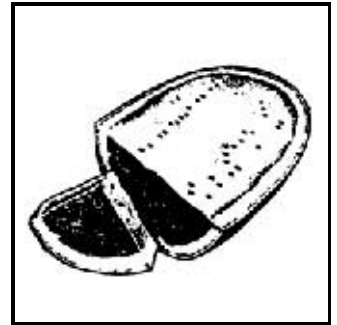
FOOD HANDLING REQUIREMENT DEFINITIONS



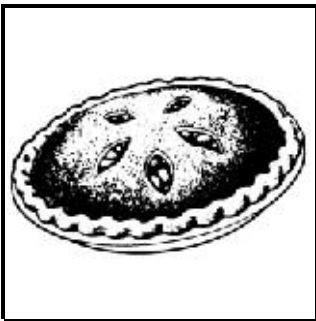
POTENTIALLY HAZARDOUS FOOD

Potentially hazardous food shall mean any food which consists in whole or in part of milk or milk products, eggs, meat, poultry, shellfish, edible crustacea, or other material or synthetic ingredients capable of supporting rapid and progressive growth of infectious or toxigenic microorganisms.

Examples are hamburgers, tacos, hotdogs, spaghetti, and chili. Cooked rice, potatoes, bean sprouts and all cut melons are also considered to be potentially hazardous because they will support rapid bacterial growth.



NON-POTENTIALLY HAZARDOUS FOOD



Non-potentially hazardous food shall mean foods such as fruit pies, dry goods and cereals, dehydrated foods and baked goods.

Examples are cookies, breads, cakes, potato chips, popcorn, cotton candy, and candy bars.

CONSTRUCTION

CONSTRUCT booths to minimize:

1. Public access
2. Dust
3. Mud
4. Overhead contamination

A CHECKLIST FOR CONSTRUCTION

- **ALL** food contact surfaces must be smooth, nonabsorbent, and easily cleanable (e.g., formica countertops).
- **ALL** food must be protected from direct contact with customers. Separate by use of counters, shields, roping off, sneeze guards, etc.
- Determine exactly what must fit into the area.
- Arrange booth and equipment so there will be the fewest steps between preparation, cooking, and serving.

PROPER TEMPERATURES

HEATING—All parts of potentially hazardous foods requiring cooking shall be cooked (with no interruption in the cooking process) to the minimum internal temperatures as shown below:

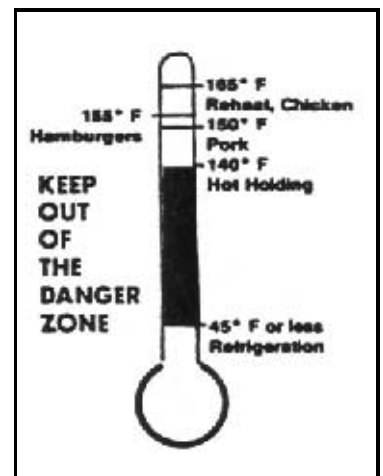
1. Poultry, poultry stuffings containing meat, stuffed meats & casseroles.....**165° F**
2. Ground or restructured meat products (hamburger)_____ **155° F**
3. Pork & any food containing pork.....**150° F**
4. Rare roast beef & rare beefsteak.....**130° F**
5. All other potentially hazardous foods requiring cooking**140° F**
6. Frozen foods larger than 3 pounds need to be properly thawed before cooking. (See THAWING)

7. Large cuts of meat (over 3 pounds) are not allowed to be cooked (e.g., barbecued); these will need to be cut into smaller pieces so that the cooking time is faster.

REHEATING—All potentially hazardous foods that have been cooked and then refrigerated shall be rapidly reheated to 165° F or more throughout within 30 minutes, before being served or placed in a hot food storage facility.

THAWING—Foods are to be thawed in refrigerated units at temperatures not to exceed 45° F, under cold running water, in the microwave oven, during the cooking process, or by other methods approved by the Health District.

*HOLDING—Potentially hazardous foods must be stored at temperatures **below 45° F** (under refrigeration) or **above 140° F** (hot holding) at all times, except when undergoing necessary preparation. Room temperature storage of potentially hazardous foods is not allowed. Products not found at the above temperatures are subject to embargo/destruction.*



IMPORTANT POINTS TO REMEMBER

Improper cooling, reheating, hot holding and excessive food handling are the major causes of foodborne illness outbreaks. In order to reduce the potential of foodborne illness,

YOU MUST:

1. NOT COOL AND REHEAT FOOD.

For example, use canned chili instead of trying to prepare fresh chili; prepare taco meat just before serving rather than cooking ahead, cooling and reheating; use canned refried beans instead of making beans from scratch.

2. AVOID HOT HOLDING OF FOODS

For example, make tacos and burritos to order rather than keeping them hot; cook raw shishkabob to order instead of cooking ahead of time and hot holding.

3. MINIMIZE FOOD HANDLING

In order to minimize the possibility of foodborne illness, simplify food handling methods.

For example, commercial products, such as store-bought potato, macaroni, or pasta salads, are easy to use and easy to handle. We recommend that these products be used, rather than trying to prepare them ahead of time or in the booth.

4. USE UTENSILS, TONGS, GLOVES, ETC.

Eliminate bare hand contact with foods that will not be cooked or reheated before serving to the customer.

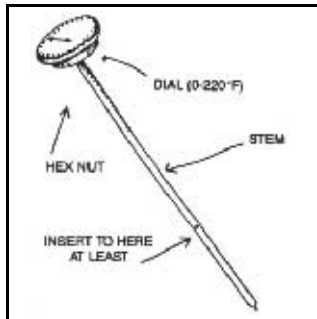
For example, tomato slices that will not be cooked before service need to be prepped (washed and sliced) without any bare hand contact.

WHAT ARE THE REQUIREMENTS TO OPERATE

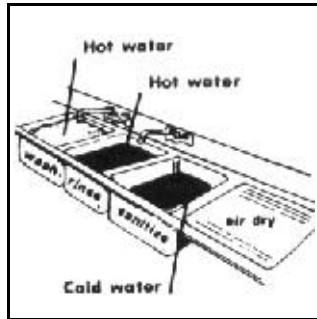
1. Fill out an application and ensure it is received at the Chelan-Douglas Health District at least 2 full working days prior to the event.

2. **Have available receipts, etc.** for verification that food/water/ice is from an approved source.

3. A **metal-stem thermometer** must be available and used to check internal food temperatures. Thermometers may be purchased from restaurant supply companies or from large department stores. It must be able to measure from 0° to 220°F.



6. **Dishwashing facilities** Equipment and utensils must be washed in three compartments/sinks. This process includes washing the utensils/equipment in hot soapy water, rinsing in hot water, sanitizing, and air drying.



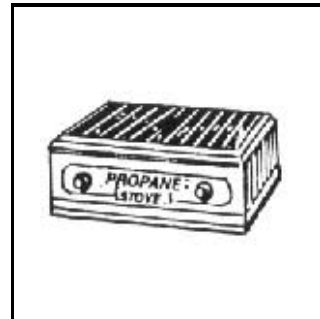
If the food service operates more than one day, a three compartment sink with hot and cold running water must be available within 200 feet. This facility can then be utilized by several food booths.

7. **All food preparation must be done in the booth or in an approved kitchen facility** (e.g., the kitchen is permitted by the

10. **Steam tables or other hot holding devices** are not to be used as a means for heating up foods; they are to be used only for hot holding. **Crock pots are not allowed.**



Foods must be reheated in a microwave or on the grill or propane stove to bring the food temperature to at least **165°F within 30 minutes.**



14. **No person who is infected with a communicable disease**, such as a cold, flu, or who has open sores or infected cuts on his/her hands, shall work in any temporary food establishment.

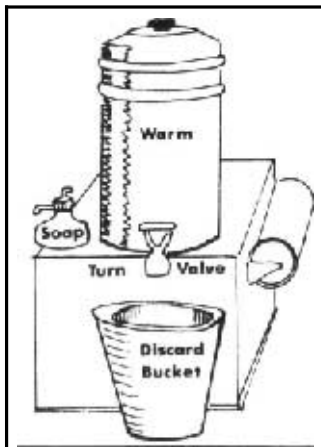
15. **Chemicals** such as liquid bleach, detergents, and so forth must be stored in a separate area away from food preparation and display areas.

16. The person in charge of the booth must have a valid food worker card.

17. All booths should have a refuse container available for garbage.

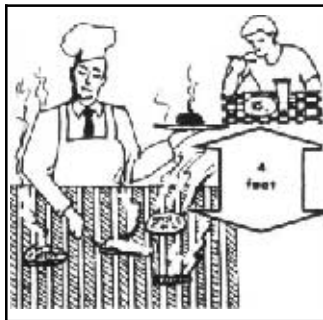
18. **Liquid waste** should not be dumped into streets, storm drains, or onto the ground. Use the containers to collect the dirty

4. Handwashing facilities This facility shall consist of, at least, warm running water, soap, individual paper towels, and a bucket to collect the dirty water. For example, an insulated container, with a free flow spigot, filled with warm water is an acceptable method of obtaining running water.



5. Wiping cloths A separate bucket of sanitizer must be present for rinsing/storing wiping cloths to be used on table tops, counters, and so forth. For example, one teaspoon liquid bleach added to one gallon of cool water will be acceptable. This should be changed frequently during the day.

Health District) to minimize the potential for food-borne illness. Home preparation of foods is not allowed.



8. All cooking of foods must be done towards the back of the booth. When barbecuing or using a grill, the equipment must be separated from the public to protect the public from burns or splashes of hot grease. (Rope off or use another effective method.)



9. Smoking, eating or drinking in booths while working is not allowed. All non-working, unauthorized persons are to be kept out of the booth.

11. Cooling of leftovers in food booths is prohibited. Refrigeration and space limitations are, in general, inadequate to meet the time and temperature requirements of potentially hazardous foods.

12. Leftovers may not be used in booth. No leftovers are to be served or sold in the booth. Hot held foods which have not been used by the end of the day must be discarded.

KEEP IT HOT,
KEEP IT COLD,
OR DON'T KEEP IT!

13. All critical or RED item violations, those directly related to foodborne illnesses, must be corrected immediately. **ALL BLUE** item violations, those related to sanitation, design, and maintenance of the food booth, must be corrected within the time frame determined by the Environmental Health Specialist.

water and discard in a sanitary manner (e.g., public restrooms).

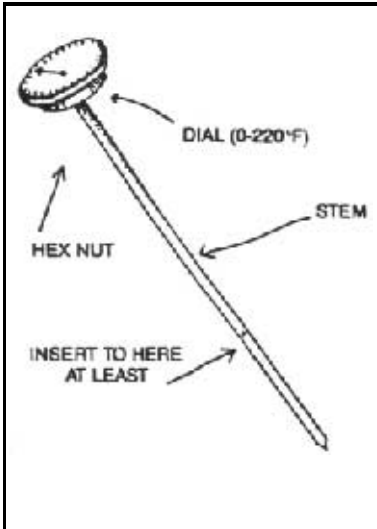
19. Equipment containing flammable materials, such as deep-fat fryers must be on stable surfaces and shielded from the public (Fire Marshal requirement).

RECOMMENDATIONS

1. For refrigeration, mechanical refrigeration is requested. However, due to past events during which electrical problems occurred, an ice chest with ice from an approved source (e.g., store-bought, bagged ice) may be better than a poorly operating refrigerator on a hot day.

2. For hot holding, electrical equipment is requested. However, due to past events during which electrical problems occurred, propane stoves or grills capable of holding food at 140°F or above may be used and/or should be available for backup. Sterno is NOT allowed.

THERMOMETERS



A metal-stem thermometer must be available and used to check internal food temperatures. Thermometers may be purchased from restaurant supply companies or from large department stores, and must be able to measure from 0" to 220°F.

All refrigerators, cold holding units, and hot holding units must have an accurate, visible thermometer.

FOOD SOURCE

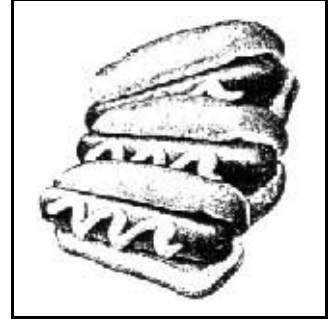
All foods must be approved by the Health District.

HOME CANNED AND HOME PREPARED FOODS, ICE MADE AT HOME, RAW MILK, OR STORAGE OF PREPARED FOODS AT PRIVATE HOMES ARE NOT ALLOWED.

MOST FOODBORNE ILLNESS OUTBREAKS ARE CAUSED BY IMPROPER COOLING, RE-HEATING, AND HOT HOLDING METHODS.

REMEMBER . . .

- These are general requirements and recommendations that are essential for protecting the public's health. More specific requirements may be applied to your particular situation.



- All food booths are subject to frequent inspection.
- During your event, the Environmental Health Specialist may impose additional requirements to protect against health hazards relating to the operation of the temporary food service establishment, and may prohibit the sale of some or all potentially hazardous foods.
- Your cooperation will be greatly appreciated.
- If there are any additional questions, please contact the Chelan-Douglas Health District at (509) 886-6450.



**CHELAN-DOUGLAS
HEALTH
DISTRICT**

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200 Valley Mall Parkway, East Wenatchee, WA

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